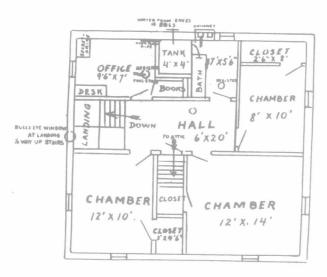
Downstair ceilings are 9 ft. 6 in., and the sec ond floor 9 ft. 2 in., in height. Attic ceiling is 10 ft. to deck, thus giving a large room where clothes may be dried on stormy days, by opening the attic windows, of which there are three in number.



No. 2-Second Floor

We are just now flooring attic, which will make a convenient place to set up more beds when a large force of men are required, in apple harvest. The points of superiority we claim for this

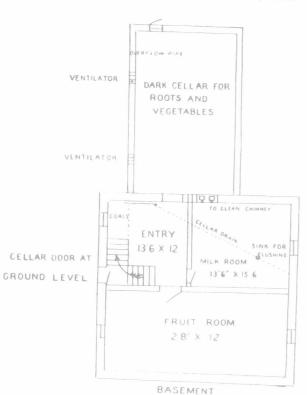
house are: Its compact form, and consequently easy heating arrangements; low cost of construction, without detracting from appearance; convenience in every form, with no waste space; complete water system, the greatest convenience of all.

There is no open stair in front hall, as space required for this on second floor is utilized for closets and attic stair, and the heating of the house is much easier. The two landings on the stair break its apparent length, and, as upper part is open, and has hewed posts and rail, it eliminates the objection held to a box stair.

The coal stove, with hot-air pipes to registers in bathroom and office, heat the whole house perfectly, and is much more cheerful, we think, than It also gives us a much better cellar. a furnace. The office, for writing, bookkeeping, etc., we

consider very necessary to every business farmer. There is only one chimney, which has double inch flues. This extends 6 inches above the 8-inch flues. deck, and gives perfect draft to kitchen, as well as main portion of house.

In the illustration, a very slight view is given of the kitchen, which has mansard roof, with a



No. 2

six-sided cupola or beliry, and, when viewed from east or west, has a very different view from that shown in the illustration. The roof is X X X X B. C. shingles.

The entire cost of the house, not including board of men, work done by proprietor, or sand and gravel used, was \$1,600.

The work we did ourselves only consisted in hauling all the materials. The sand and gravel was furnished from the farm.

change the positions of parlor and guest-chamber, when, by the use of sliding or folding doors, the dining or sitting room and parlor could be thrown into one while entertaining a large company.

We have yet to see a farmhouse which better meets our views of comfort, economy and convenience. E. F. AUGUSTINE.

Lambton Co., Ont.

PLAN NO. 3.

I have drawn you out a rough plan of my house, which I built last summer. I planned it myself, and the carpenters built it for me from just such sketches as I have sent you, and a little model of pasteboard, which has got destroyed. I have not got it quite finished yet. Porch No. 1 and 2 not completed yet, and the water system is not finished as yet. I have not put in a furnace. but am heating this large house with the cook stove and one heater most of the time. In very cold weather we start a fire in stove in hall No. 2, which makes all very comfortable. Some would prefer a furnace, and I made provision for one in the cellar when I built. The attic is not finished, but could be made into three or four nice bedrooms, if I should choose, or one large room to hang clothes on wash-days in winter. dows are all two-light windows, they being 26 x 26, except the two front ones, which are 40×40 , with an 18-inch transom.

The house sits on a stone foundation, and is a brick-clad; 2 x 4-inch studding; 1-inch boards on the outside of them, then paper on the boards, and a-inch boards on the paper, then brick-clad outside that again; lath and plastered on the inside It is a very warm house. I have done with as few outside doors as possible, and, having the windows of two lights, it keeps the cold out there.

This house was planned for a large family there being, up to a couple of weeks ago, Mr. and Mrs. Simpson, Sr.; Miss Simpson, my sister; Mr. Simpson, Jr., and wife and little daughter, one hired man. My mother was an invalid for many years, and could not help herself, so that accounts for the two bedrooms being side by side downstairs, with a door between. Of course, this could soon be turned into a large bedroom, if one wished, but it is very handy as it is in taking care of sick ones. The young will grow old, and then they do not care to climb the stairs.

So you see by this that it has been planned for one large family, or two small ones. old people would like to stay on the farm in their old days if they could, but, on account of no room in the house, or not having it convenient, they are forced to leave, and let their sons or daughters take their place. If more houses were built something like the one I have sent you the plan of, father and mother could take it easy, and receive the best of care in their old days

York Co., Ont. FRED R. SIMPSON

PLAN NO. 4

The farmhouse plan herewith submitted is the result of careful examination and comparison of numerous plans and suggestions found in the agricultural press and elsewhere. proved itself, during nearly two years' occupancy, The house has to be perfectly adapted to the needs of the 50-acre farm on which it stands. Indeed, we could not name any desirable change or addition, ntroduction of soft water into the pantry sink, which can easily be done. This house would supply the needs of a 100-acre farm, or larger farm, equally well, unless the family were exceptionally large, or much hired help employed. My specialties are the dairy and market garden, in which lines we find the basement specially useful.

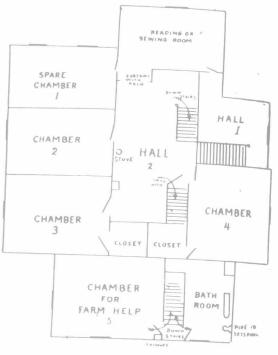
The dumb-waiter is a great time and labor ver. The bathroom is also one of the most desirable things that could be introduced into any farmhouse. The water tank, which is lined with galvanized sheet-iron, and stands on legs in the corner of the bathroom, with its bottom on a level with the top of the bath-tub, and its top on a level with the eavetrough, and with which it is connected by an intake pipe, and furnished, also. with an overflow pipe, is a simple arrangement, safe against flooding or much freezing

The basement, 23 x 29 feet, and 7 feet clear, is built of concrete, 10 inches thick, laid off above ground in imitation of stone. The first story comprising the portion over the basement, together with an ell, 8 x 16½ feet, not excavated, is of brick veneer. The remaining part story, extending to 14 feet high, is shingles, the roof, also, be ing shingled. The ceilings are $8\frac{1}{2}$ and $7\frac{1}{2}$ feet those of the second story running up the rafters 18 inches. There is a summer kitchen, 10 x 14 feet, over the back door. The veranda is one story, with uniform roof covering front hall and side entry.

References to Plan: First Story-A. kitchen in which all meals are usually served: B. sittingroom, or can be used as dining room if thought desirable: C. bedroom, which could be used as parlor: D. pantry or workroom, in which separator is placed and washing done: E. dumb-waiter The only improvement that we have seen since three flues, the center one of which is for ventilahung on weight in basement; I' chimney with building is that, if one so desired, he might ex tion of basement : G. clothes closet : H. veranda:

I, front hall; J, side entry or office; K, kitchen sink; L, drive-well pump; M, pantry sink,

Second Story-A A A, bedrooms, each with clothes-closets: B, stair connecting with first story: C, hall, with well of staircase protected by balustrade: D, bathroom: E, three-barrel tank : F, intake pipe : G, larger overflow pipe; H, bath-tub; I, waste pipe of bath-tub; G G,



No. 3—Second Floor

stovepipes, which warm hall and adjacent rooms, K, register in ceiling of kitchen, to warm bath-

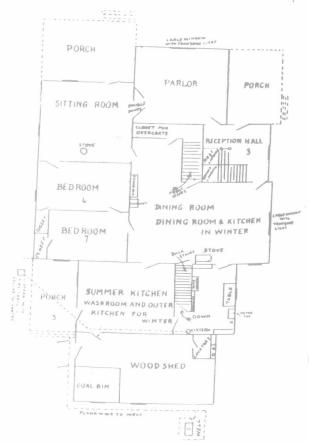
Basement-A, vegetable storage; B, dairy; C, chimney, with ventilating flues opening into both divisions; D, dumb-waiter. Lambton Co., Ont.

T. C. WHEATLEY.

Syrup for Home Use.

Editor "The Farmer's Advocate"

We tap 225 trees, varying in size from 8 inches to 2 feet or over in diameter. We tap with a 6-10 and 7-10 bit. Our bush is open to the west



No. 3-First Floor

We use a modern evaporator, which we think is all right, as it saves a lot of fuel and labor, which is quite a consideration. We generally make about 75 imperial gallons of syrup, weighing about 131 pounds per gallon. Our whole outfit cost about \$70. including evaporator, pails, spiles, and two storage tanks, capacity 100 gallons each. boil from 200 to 250 gallons of sap per day. do not make syrup for the profit that is in it. We make it for our own use, and sell what we don't need at \$1.25 per gallon. GEO CLELAND.

Perth Co., Ont.

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Editor

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